

starters

SOURDOUGH GARLIC BREAD (4)(V) | 9
ADD CHEESE | 2.5

SOUP OF THE DAY | 9.5

WARM OLIVES (VE)(GF) | 8
citrus, gin, zaatar

WARM TURKISH LOAF (V) | 14
pistachio dukkah, basil oil, balsamic reduction

TRIO OF DIPS (V) | 17
green hummus, spiced roast capsicum, lemon raita

ZUCCHINI, PEA & GOUDA ARANCINI (4)(V) | 16
tomato sugo, basil aioli, parmesan

THREE CHEESE PIZZA BREAD (V)(GFA) | 19
camembert, mozzarella, parmesan, confit garlic oil, rosemary salt

MARGHERITA PIZZA BREAD (V)(GFA) | 18
boconcini, tomato sugo, parmesan, basil oil

**TANDOORI BUTTERMILK
FRIED CHICKEN TENDERS (4) | 18**
lemon raita, house pickles

PRAWN TACO (2) | 18
corn salsa, pickled onion, jalapeno aioli

CHEESE BOARD (V)(GFA) | 26
three cheeses, dried apricots, cashews, quince, lavosh

oysters

sourced from the Eyre Peninsula

	1/2 DOZ	DOZ
NATURAL	24	34
KILPATRICK	26	38
MIGNONETTE SAUCE	26	38

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www.arkabahotel.com.au

A proudly South Australian, family-owned business.

(v) vegetarian | (ve) vegan | (df) dairy free
(gf) gluten free | (gfa) gluten free available

All of our (gf) dishes are made using gluten free ingredients, however some items are cooked in the deep fryer and may contain traces of gluten.

10 inch pizza

GLUTEN FREE BASE | 2.5
VEGAN CHEESE | 2.5

HAWAIIAN | 23
tomato sugo, ham, pineapple, mozzarella

PEPPERONI | 23
tomato sugo, pepperoni, mozzarella, oregano

SPICY CALABRESE | 25
tomato sugo, olives, salami, chilli, onion, mushroom, mozzarella

MUSHROOM (V) | 24
truffle cream, mozzarella, mushrooms, onion, spinach, parmesan

PROSCIUTTO & PARMESAN | 25
fresh tomato, mozzarella, prosciutto, rocket, parmesan, confit garlic oil

MEXICAN CHICKEN | 25
tomato sugo, chicken, capsicum, onion, mozzarella, jalapeno, nacho crumb, spicy aioli

PRAWN & CHILLI | 28
tomato sugo, prawns, mozzarella, onion, chilli, rocket, parmesan

sides

WHIPPED CHIVE POTATO MASH (V) | 8

SEASONAL VEGETABLES (VE) | 10
lemon garlic olive oil, fried shallots

SIDE SALAD (V) | 12
cos lettuce, bocconcini, cherry tomato, cucumber, pickled onion, white balsamic

POTATO WEDGES (V) | 13.5
sweet chilli, sour cream

CHIPS (V)(DF) | 10
aioli, tomato sauce

SWEET POTATO CHIPS (V)(DF) | 13.5
aioli



Pair your meal with a wine from our enomatic wine preservation system. Help yourself or see our friendly staff.

salads

CAESAR SALAD (GFA) | 22
cos lettuce, Hahndorf bacon, parmesan, croutons, poached egg, anchovies, Caesar dressing

NOURISH BOWL (VE)(GF) | 24
cauliflower, baby spinach, pumpkin seeds, roasted carrot, edamame beans, avocado, black sesame, cucumber, brown rice, spiced satay dressing

MEXICAN BOWL (VE)(GF) | 24
brown rice, corn salsa, chipotle aioli, avocado, cos lettuce, nacho crumb, pickled onion

ADD CRISPY CHICKEN | 7.5
ADD GRILLED CHICKEN | 6
ADD HARRIS SMOKED SALMON | 10
ADD HALLOUMI | 6
ADD FRIED TOFU | 6

schnitzels

CHICKEN BREAST SCHNITZEL | HALF 20 | FULL 25
panko crumbed, chips, garden salad

BEEF SCHNITZEL | 26
panko crumbed, chips, garden salad

VEGAN SCHNITZEL (VE) | 26
chips, garden salad

ADD VEGAN PARMIGIANA (VE) | 3.5
napolitana sauce, vegan cheese

ADD SAUCE | 2.5
gravy, mushroom, diane or pepper

ADD PARMIGIANA | 3.5
ADD RED WINE JUS (GF) | 4
ADD KILPATRICK | 4
ADD HAWAIIAN | 4.5

WE PROUDLY USE

★ **YODER SMOKERS** ★
COMPETITION GRADE BBQ PRODUCTS

Meats are smoked with hickory wood in our Yoder Smoker, then chargrilled.

mains

TEMPURA BATTERED FISH (GFA)(DF) | 28
chips, house tartare, lemon, garden salad

SALT & PEPPER AUSTRALIAN SQUID (DF) | 29
chips, lime aioli, lemon, garden salad

PAN-FRIED ATLANTIC SALMON (GF) | 34
brown rice, bok choy, honey soy sesame glaze, Asian salad, roasted cashews, pickled ginger

ORECCHIETTE PASTA | 28
lamb ragu, truffle cream, cavolo nero, parmesan, basil oil

CHICKEN BREAST (GFA) | 34
potato rosti, corn and tomato salsa, kasundi sauce, lemon yoghurt, broccolini

VEGAN LAKSA (VE) | 26
tamarind, bean shoots, tofu, bok choy, rice noodles, coriander, crunchy shallots
ADD GRILLED CHICKEN | 6

12HR SLOW COOKED LAMB (GFA) | 32
roasted carrot, vanilla cauliflower purée, broccolini, lemon garlic potato, red wine jus

ARK SEAFOOD PLATTER FOR TWO | 90
Eyre Peninsula fresh oysters, lime, Harris smoked salmon, pickled octopus, S&P Australian squid, panko crumbed prawn cutlets, battered fish, chips, bocconcini salad

the grill

200G CHARGRILLED EYE FILLET (GFA) | 42
creamy mash potato, broccolini, roasted carrot, onion rings

ADD SAUCE | 2.5
gravy, mushroom, diane or pepper

ADD RED WINE JUS (GF) | 4

300G YODER SMOKED SCOTCH FILLET (GFA) | 44
chips, onion rings, salad (cos lettuce, bacon, cherry tomato, Caesar dressing)

YODER SMOKED PORK CUTLET (GF) | 35
creamy mash potato, apple cider sauce, wild mushrooms, red cabbage sauerkraut

ADD SAUCE | 2.5
gravy, mushroom, diane or pepper
ADD RED WINE JUS (GF) | 4

burgers & wraps

served with chips and aioli

GLUTEN FREE BUN | 2.5
VEGAN CHEESE | 2.5

THE ARK CHEESEBURGER | 22
cheese, onion, pickles, lettuce, tomato, American mustard, tomato sauce

ROGER FOXWELL BURGER | 24
beef patty, Swiss cheese, truffle mushroom, bacon, rocket, onion, aioli

VEGAN CHICKEN BURGER (VE) | 25
plant based vegan schnitzel, lettuce, tomato, pickles, onion, vegan chipotle, vegan cheese

TOM YUM STEAK SANDWICH | 26
brioche toast, cheese, cos lettuce, kewpie mayo, pickles

NASHVILLE FRIED CHICKEN BURGER | 23
crispy chicken, chilli cheese sauce, mayo, lettuce, pickles

CHICKEN WRAP | 21
crispy chicken, lettuce, tomato, onion, pickles, cheese, mayo

BREAKFAST BURGER | 20
Handorf bacon, cheese, fried egg, aioli

ADD EGG | 2
ADD BACON | 3
ADD BEEF PATTY | 6

desserts

WARM BREAD & BUTTER PUDDING (V) | 15
brioche bread, strawberry jam, whisky custard, vanilla ice cream, soaked raisins

VEGAN CHOCOLATE CAKE (VE) | 14
vegan coconut ice cream, berry coulis, macadamia praline

PERSIAN LOVE CAKE (V) | 14
crème fraîche, passionfruit, pistachio crumb

AFFOGATO (V) | 10
espresso shot, vanilla ice cream
ADD A SHOT OF FRANGELICO | 6

COFFEE & CAKE (V) | 8.5
selection of desserts in our display fridge with espresso coffee